

GREEN EYES GRÜNER VELTLINER

2025



Country
Austria

Region
Niederösterreich

Varietal
Grüner Veltliner

Winemaker
Martin Moser

Alcohol Content
12%

Total Sulfer
5.4 g/l

Residual Sugar
1.4 g/l

pH
No data

HISTORY

Green Eyes is made at Weingut Hermann Moser by Martin Moser, the 26th generation of the family producing wine from the family vineyards. The estate is located in the village of Rohrendorf in the Kremstal wine-growing region in Lower Austria. Martin is a founding member of the Traditionsweingüter Österreich association founded in 1992 and is composed of 23 growers who have together created a single level classification of 52 of the best single vineyards in the region: Kremstal, Kamptal, Traisental and Wagram.

VINIFICATION and MATURATION

Whole clusters are gently pressed and fermented in temperature-controlled stainless steel tanks to preserve its fresh, natural fruit character and bottled after 8 months to deliver vibrant fruit and zippy acidity.

The crown cap enclosure is culturally common in Austria giving this serious wine a more casual and playful aesthetic.

VINEYARD



The vineyards benefit from sandy loam soils with gravel, which provide excellent drainage and allow the vines to develop deep root systems. This soil composition enhances the minerality and structure of the wine while contributing to its elegant balance of freshness and complexity.

TASTING NOTES



Lively acidity, crisp and refreshing with notes of lime, lemon and green apple and the classic white pepper aroma.

FOOD PAIRING



Great as an aperitif and Austrian classics like pork schnitzel to tinned fish, salads, prosciutto and summer melon and pork tenderloin with bitter greens. Classic pairings also include simply another bottle.

